



Château Montrose

Vintage 2024, Atlantic spray.

“Marked by the oceanic influence, the 2024 vintage is shaped by the challenges of the climate, polished by commitment, responsiveness and expertise.

Heading towards the archipelago of the Terraces, where Montrose unveils all its nuances...

T4, the wave breaks endlessly, carried by the delicate texture of the tannins.

T3, the swell grows more intense, with an abyssal purity.

And finally, the harmonious Dame, who captivates with her clarity.”

- *Charlotte Bouygues, Chairman.*



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Marked by the influence of the Atlantic climate, the 2024 vintage experiences mild temperatures and exceptional rainfall (1500 mm over the year).

In light of this water excess, several cultural adjustments are made.

A controlled cover crop is implemented across the entire vineyard from March until the end of the cycle, while high trimming maximizes the leaf surface and evapotranspiration.

Meanwhile, early leaf thinning on the eastern side is carried out to promote aeration. The intense sanitary pressure requires constant vigilance and exemplary responsiveness. Indeed, each intervention covers all 95 hectares of the vineyard in less than two weeks, demonstrating the efficiency and commitment of the teams.

The summer, milder, remains dry at Montrose.

The team takes advantage of these favorable conditions to perform leaf thinning on the western side, promoting berry exposure and ensuring even ripening.

Terraces No. 3 and No. 4 also stand out once again for their ability to regulate the vine's water supply.

In this conducive environment, expertise and terroir play their full role, allowing for beautiful phenolic maturities.

September is characterized by significant rainy spells.

In this context, the harvest – from September 23 to October 7 – requires meticulous organization.

102 harvesters are mobilized, working with an intra-plot division. Thanks to optimized logistics, the harvest is completed in just 11 working days, with berries showing excellent sanitary condition.

The yield, at 38 hL/ha, is close to the vineyard's maximum potential under these challenging conditions.

For the first time, a second sorting line is set up at the winery reception, allowing it to adapt to the pace of the harvesters and ensuring optimal responsiveness.

Each hectare is vinified separately using small-capacity tanks. In total, 76 lots are vinified, resulting in 313 press barrels, classified into 15 distinct qualities.



Through this approach, the unique nuances of each terroir are preserved, highlighting two distinct expressions of Cabernet Sauvignon: one expressed by Terrace No. 3, the other by Terrace No. 4.

Château Montrose 2024 finds its ultimate expression in Terrace No. 4, its original terroir. It stands out for its exceptional energy and great complexity. The nose blends blackberry, blond tobacco, and graphite. On the palate, the approach is brooding. The wine reveals a round, silky, and sculpted texture, with impressive depth. The tannins, powerful and precise, shape a structure of great elegance, with a finish that stretches endlessly, like a wave carried by the delicate texture of the tannins.

The batches from Terrace No. 3, for their part, reveal a new perspective of Montrose, in a pure and very deep version. When blended, they lead to the eponymous cuvée, "Terrasse III du Château Montrose." The nose reveals a lovely freshness with varietal touches. The palate is serious, supported by long, nervous tannins of great precision. The wine is remarkably balanced with great persistence, offering a new, defined, and refined expression of the estate.

Finally, La Dame de Montrose, with a strong Merlot dominance, expresses itself in elegance, indulgence, and sensuality. Its airy nose reveals aromas of peony and blackcurrant, with vibrant and dazzling fruit. On the palate, a sensation of freshness and tension is accompanied by great finesse. La Dame combines lightness, precision, and refinement, in a harmony of striking clarity.

2024 stands out as an oceanic vintage, shaped by the demands of the climate, the precision of the actions, and the uniqueness of the estate's terroirs. A demonstration of resilience, mastery, and commitment, which once again reveals Montrose's distinctive identity.



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